



The Smoking Cubano (Smoked Cuban Sandwich)

YIELD: Makes 8 sandwiches

COOKING TIME: Prep 15 minutes, Cook 15 minutes, Total 30 minutes

WINE SUGGESTION: 2018 Zinspiration, Dry Zinfandel Rosé – Russian River Valley

INGREDIENTS

- 1 lb smoked Pork Loin, thinly sliced – (see Smoked Pork Loin Recipe)
- 1 Loaf, Sliced Sourdough
- 1 lb Muenster or Swiss cheese sliced
- 4 large Dill Pickles sliced
- 3 Tablespoons cup Dijon Mustard
- ¼ cup Tapenade (optional)
- Half stick butter (for grilling)

PREPARATION

Pre-heat a stove top griddle or electric griddle/frying pan.

For each sandwich:

Spread an even amount of mustard on one side of each slice of bread. If using tapenade, then spread mustard on half the slices and tapenade on the other half.

On the griddle, take you butter stick and melt enough to drop both of your prepared bread slices over it to begin toasting dry side down.

Just after dropping on the grill and while the slices are toasting, place one or two slices of cheese on the slice that has been prepared with mustard.

On the 2nd slice of prepared bread (tapenade or mustard), lay several thin slices of smoked pork, and one layer of sliced dill pickles.

Once the bread slices begin to show some brown color, place the bread slice with cheese over the bread slice with the pork and continue to toast your sandwich until it is evenly toasted on both sides. You may need to flip the sandwich one or two times until the cheese is melted.

Serve and enjoy!